

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

1 Claim 1 (currently amended): A fat and oil composition for
2 spreads composed of a continuous fat and oil phase and a
3 water phase, characterized in that the fat and oil phase
4 comprises

5 (a) a liquid-state fat and oil containing, as a main
6 ingredient, triglycerides having fatty acids with 8 to 10
7 carbon atoms in an amount of not less than 10% by mass of
8 the total constitutional fatty acids;

9 (b) a low melting transesterified fat and oil having
10 an open-tube melting point under increasing temperature of
11 20 to 32°C, said fat and oil being obtained by subjecting 40
12 to 90 parts by mass of a palm based fat and oil and 60 to
13 10 parts by mass of the liquid-state fat and oil
14 transesterification with a 1,3-position-specific lipase;
15 and

16 (c) a solid-form fat and oil having an open tube
17 melting point under increasing temperature of 38°C or
18 higher.

1 Claim 2 (original): The fat and oil composition for
2 spreads according to claim 1, wherein the content of the
3 liquid-state fat and oil (a) is 40 to 70% by mass of the
4 total mass of the fat and oil phase, the content of the low

5 melting transesterified fat and oil (b) is 5 to 50% by mass
6 of the total mass of the fat and oil phase, and the content
7 of the solid-form fat and oil (c) is 5 to 40% by mass of
8 the total mass of the fat and oil phase.

1 Claim 3 (original): The fat and oil composition for spreads
2 according to claim 1, wherein the triglycerides as a main
3 ingredient of the liquid-state fat and oil (a) comprises

4 triglycerides having fatty acids with 8 to 10 carbon
5 atoms bound to the 1-,2- and 3-positions;

6 triglycerides having fatty acids with 8 to 10 carbon
7 atoms bound to the 1-, and 2-positions;

8 triglycerides having fatty acids with 8 to 10 carbon
9 atoms bound to the 1-, and 3-positions;

10 triglycerides having a fatty acid with 8 to 10 carbon
11 atoms bound to the 1-position; or

12 triglycerides having a fatty acids with 8 to 10 carbon
13 atoms bound to the 2-position.

Claim 4 (cancelled)

1 Claim 5 (original): The fat and oil composition for spreads
2 according to claim 1, wherein the solid-form fat and oil
3 (c) is an animal fat and oil or vegetable fat and oil, or a
4 hydrogenated oil, fractionated oil or transesterified oil
5 thereof.

1 Claim 6 (original): The fat and oil composition for spreads
2 according to claim 1, wherein the water phase is contained
3 in the range of 10 to 100 parts by mass per 100 parts by
4 mass of the fat and oil phase.

1 Claim 7 (original): A fat and oil composition comprising
2 (a) a liquid-state fat and oil containing, as a main
3 ingredient, triglycerides having fatty acids with 8 to 10
4 carbon atoms in an amount of not less than 10% by mass of
5 the total constitutional fatty acids;

6 (b) a low melting transesterified fat and oil
7 obtained by subjecting 40 to 90 parts by mass of the palm
8 based fat and oil and 60 to 10 parts by mass of a
9 liquid-state fat and oil to transesterification with a
10 1,3-position-specific lipase; and

11 (c) a solid-form fat and oil having an open-tube melting
12 point under increasing temperature of 38°C or higher.

1 Claim 8 (original): The fat and oil composition according
2 to claim 7, wherein the content of the liquid-state fat and
3 oil (a) is 40 to 70% by mass of the total mass of the fat
4 and oil composition, the content of the low melting
5 transesterified fat and oil (b) is 5 to 50% by mass of the
6 total mass of the fat and oil composition, and the content
7 of the solid-form fat and oil (c) is 5 to 40% by mass of
8 the total mass of the fat and oil composition.

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1 Claim 9 (currently amended): The fat and oil composition
2 according to claim 7 for use in producing a fat and oil
3 composition for spreads.

1 Claim 10 (previously presented): The fat and oil
2 composition according to claim 8 for use in producing a fat
3 and oil composition for spreads.